



Set Menu \$70pp

Whole menu served banquet style to share. Please choose from 2 of the mains for your group.

Whole table only

Vegetarian and vegan options are available to substitute the main

TO START

Pizza Crust (V)

House rolled pizza crust served with accompaniments

Arancini (V)

Porcini mushroom and parmesan risotto balls served with roasted garlic aioli and truffle oil

Soft Shell Crab

With smoked tomato aioli and lemon

Ploughman's Platter (GFO)

A selection of cured meats, cheese, pickled vegetables, chicken liver parfait, roasted chickpeas, house dip & house bread

MAINS

Slow roasted rosemary lamb shoulder

Beef eye fillet

Mussels

Roasted pork with crispy crackling

Whole fried or baked market fish

Paprika and rosemary roast chicken

SIDES

HOUSE SALAD OF THE DAY

SEASONAL VEGETABLES

ROASTED ROOT VEGETABLES (VE - GF)

FINISHING TOUCH

Homemade chocolate brownies with mixed berries and ice cream (V - GFO)

CAKEAGE

\$2.50 per person

\$4.50 per person including a scoop of premium ice cream

*Menu items subject to seasonal availability and may change at any time